1. Domestic restaurant tankless units typically set at 140°F.
2. High-temperature dishwasher tankless unit(s) typically set at 180°F+ for sanitation.
3. Select count of tankless units serving dishwasher to meet flow rate requirements @ 40-45°F rise.
4. Dishwasher tankless unit(s) may not be cascaded or common vented with domestic supply tankless units.
5. Follow tankless venting instructions with proper materials for high temperature applications with dishwashers.

This drawing is intended only as a guide and not as a replacement for professionally engineered project drawings. This concept system drawing does not imply compliance with local building codes. Actual installation may vary depending on installation location & parameters and it must be done in accordance to all local building codes. Verify with local building officials before commencement of system installation.

**NPE-A Series Tankless Water Heater**

**Three Plus NPE-A Tankless Domestic External Recirculation Mode with NPE Tankless as High-Temperature Booster Heater for Dishwasher**

<table>
<thead>
<tr>
<th>Recommended Pipe Size/Heater Count</th>
<th>1 Unit - ¾&quot;</th>
<th>2 Units - 1&quot;</th>
<th>3 Units - 1-¼&quot;</th>
<th>4 to 5 Units - 1-½&quot;</th>
<th>6 to 8 Units - 2&quot;</th>
<th>9 to 14 Units - 2-½&quot;</th>
<th>15 to 16 Units - 3&quot;</th>
</tr>
</thead>
</table>

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Drawn By: B. Fenske  NPE-A-6P-E-DW-BF02  August 1, 2013